



quo vadis

Private Dining *and* Events

AN ICONIC VENUE

Quo Vadis is a restaurant and private member's club in the heart of Soho. Quo Vadis offers three rather extraordinary private dining rooms situated on the 2nd floor that delightfully accommodate all requirements, from breakfasts, lunches & dinners, to wedding celebrations or whatever other gathering you may have in mind.

Further spaces include a sitting room and full restaurant hire. The event spaces are available to both members and non-members.



For further details and prices please contact Ellie on eleanor@quovadissoho.co.uk or telephone 020 7440 1463
ALL PRICES ARE INCLUSIVE OF VAT AND EXCLUSIVE OF SERVICE CHARGE AT 12.5%

THE MARX ROOM

The larger of the private rooms, The Marx Room is a light, airy and versatile space, perfect for lunches and dinners, weddings and drinks parties, meetings, press events and product launches.

The room is equipped with a projector and screen, AV set-up, DVD and WI-FI.

CAPACITIES:

24 seated on one oval table

32 seated on 4 small rectangular tables

50 standing

30 theatre

For a larger event, the adjoining Leoni room can be hired to allow a standing capacity of 70 and a separate reception area.



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THE LEONI ROOM

The Leoni Room is a charming private room with lots of natural light.

For meetings & presentations, the room can be equipped with a plasma screen.

CAPACITIES:

12 seated on one table



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THE LIBRARY

The Library is a pretty room with a round dining table seating up to 9. The room includes a small lounge area for guests to enjoy drinks before & after dinner.

The Library is also ideal for relaxed private meetings and interviews. It has comfortable sofas and a large screen with AV set-up.

CAPACITY:

9 seated



THE SNUG

The Snug is located adjacent to the main dining room and is the perfect space for a more intimate and private lunch or dinner. The maximum capacity of The Snug is 8.



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THE CLUB

Available for non-exclusive hire on Saturday afternoons and evenings, the club is an elegant space for cocktail parties. The club has a maximum capacity of 60 people for drinks.



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THE RESTAURANT

The main dining room is available on special occasions for exclusive hire. It can seat 70 people for dinner with the QV bar available for a pre-dinner reception.



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DINING MENUS

choose one of the following menus for your party

should you wish to have choice on the night
from two menus

a supplement of 10 PP is applicable

if menus of differing costs are
selected the average would be applied.

for groups of 24 or more a fixed set menu
or pre-order is required

CANAPÉS
a daily changing selection from the kitchen

7.5 PP for three bites

10 PP for four bites

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menu one

32 PP

beetroot, horseradish & soft boiled egg salad

baked marinated chicken, roast onions, squash & herbs

walnut meringue, blackberry

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menu two

32 PP

chicken & duck liver pâté, pickles & toast

cod cakes, watercress & aioli

lemon posset

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menu three

40 PP

chickpea, pumpkin, spinach & mint

cured salmon, cucumber & dill salad

apple & almond cake, damson & sloe

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menu four

40 PP

cured salmon, beetroot & horseradish salad

venison, caramelised apples & damsons

crème brûlée

menu five

50 PP

pork terrine, pickles & co.

bream, spinach purée, artichoke & wild garlic aioli

almond tart, pears & jersey cream

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menu six

50 PP

smoked & cured fishes with pickles

sirloin, horseradish & pickled walnuts

sticky toffee pudding, jugs of cream

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menu seven

60 PP

seasonal bites for the table

pumpkin, sage & parmesan soup

sea bass, lentils & salsa verde

lemon polenta cake, lemon curd, cream & vanilla ice cream

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menu eight

60 PP

seasonal bites for the table

crab & mayonnaise

rack of lamb, green sauce & watercress

st emilion au chocolat

feasting menu

55 PP

lots of lovely things

a selection of the day's best starters for the party to share

...

a choice of either

chicken pie to be shared at the table

served with bowls of mash & seasonal greens

or

whole roast pork belly, leeks, roasted onions & almonds

...

a great tumble of meringue, ice cream, sorbets, cream & berries

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vegetarian main course options

(please choose 1 option for the vegetarians in your party)

cornbread, ricotta, tomatoes, roasted onions, breadcrumbs & herbs

wigmore & herb tart with olive, caper & parsley salad

pumpkin, celeriac & sage gratin

spinach & parmesan frittata

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all set menus are accompanied by seasonal vegetables & potatoes

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C H E E S E

british cheese boards from neal's yard dairy
available at 8.5 per person



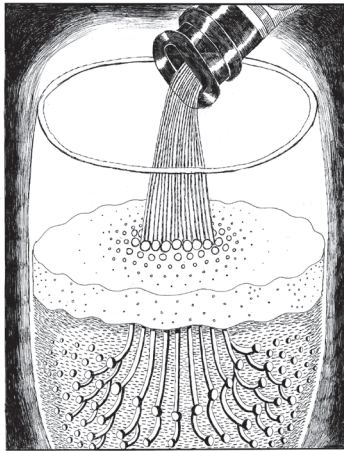
PETIT FOURS

4 each

almond stuffed chocolate prune

2.5 each

chocolate truffles



canapés

priced per piece
choose up to 10 options for your party

sausage rolls 2.25

cheese straws 1.75

baked salsify & parmesan bites 2.75

fennel, mint & ricotta crostini 2

chicken & duck liver pate on toast 2

artichoke, goat's curd & olive crumb crostini 2

crab & mayonnaise toasts 3

egg mayonnaise & herring on toast 3

cod goujons with tartare sauce 2

deep fried cod cakes with aioli 2

bloater paste on toast 2

sage & anchovy fritters 3

bites

kickshaws 5.5

chickpea, pea & mint dip 6 per bowl

grilled oglesfield sandwich 4.5

smoked salmon, cucumber & dill tartine 5

roast beef, horseradish & pickled walnut manchet 5

pissaladiere 4.5

smoked eel toasts 5

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mini chocolate brownies 3

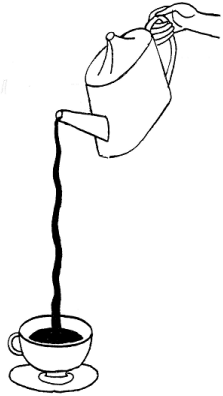
mini almond cakes & cream 3.5

mini meringues, lemon curd & cream 2.5

chocolate dipped, almond stuffed prunes 4

*please note that the list changes seasonally and that a service charge
of 12.5% is applicable*

B R E A K F A S T



simple continental breakfast

12 PP

croissants & conserves
freshly squeezed orange juice
tea & coffee

continental breakfast

16 PP

croissants & conserves
yogurt, granola & fruit compote
freshly squeezed orange juice
tea & coffee



simple sandwich breakfast

12.5 PP

bacon buns
freshly squeezed orange juice
tea & coffee

sandwich breakfast

16 PP

bacon buns
croissants & conserves
freshly squeezed orange juice
tea & coffee

fill english breakfast

25 PP

bacon, sausage, black pudding, fried egg, roast tomato, fried bread
toast with preserves & marmalade
freshly squeezed orange juice
tea & coffee



WORKING LUNCHES & BREAKS

working lunch

16 PP

roast beef, watercress & horseradish rolls
smoked salmon, cucumber & dill tartines
grilled marinated chicken sandwiches
chips & green salad

soup & salad lunch

14 PP

qv winter salad
soup of the day
qv bread

salad & tart lunch

20 PP

spinach & timsboro tart
beetroot & egg salad
green salad
qv bread



high tea

25 PP

roast beef, horseradish & pickled walnut rolls
smoked salmon, cucumber & dill tartine
mini berry meringues
chocolate brownies
pistachio cakes
tea & coffee

bites

sausage rolls 4.5
baked asparagus 4
cheese straws 3.5
kickshaws 4 each
pissaladiere 4.5
cheese & co. 7 pp
terrines, pickles & co 9
smoked eel sandwich 9.5 each

sweet things

homemade biscuits £1 each
chocolate brownies £5 per piece
pistachio or almond cake £5 per piece

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WINE

our wonderful and comprehensive wine list is available to download from
our website

COCKTAILS

QV APERITIVO

campari, stolichnaya vodka, lemon & soda

8.5

ESPRESSO MARTINI

stolichnaya vodka, coffee liquer, espresso

10

BEERS

ESTRELLA GALICIA 330ML 4.5

SCHIEHALLION BEER 330ML 5

TIMOTHY TAYLOR'S LANDLORD 500ML 6.5

BRETON CIDER 330ML 5.5

ST. PETER'S ENGLISH LAGER 500ML 6.5

KERNEL TABLE BEER 330ML 6

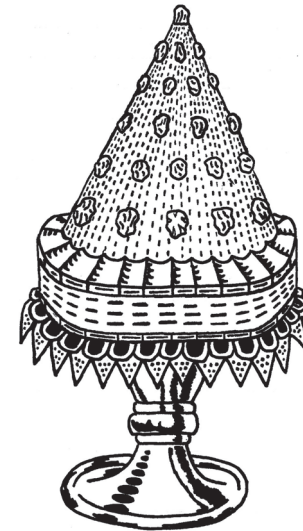
KERNEL EXPORT INDIA PORTER 500ML 6.5

CELEBRATION

CAKES

a great tumble of meringue with
seasonal fruits,
ice cream & cream

8.5PP



AUDIO & VISUAL

80cm flat screen television

projector and screen

flipchart, pad and pens

PA system & microphone

WI_FI internet access

all complimentary

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the Marx room has a built in surround system

guests are welcome to bring cd's or plug in a portable music player
at no extra charge

PLEASE DO NOT HESITATE TO CONTACT ELLIE TO DISCUSS
A PERSONALLY TAILORED EVENT

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